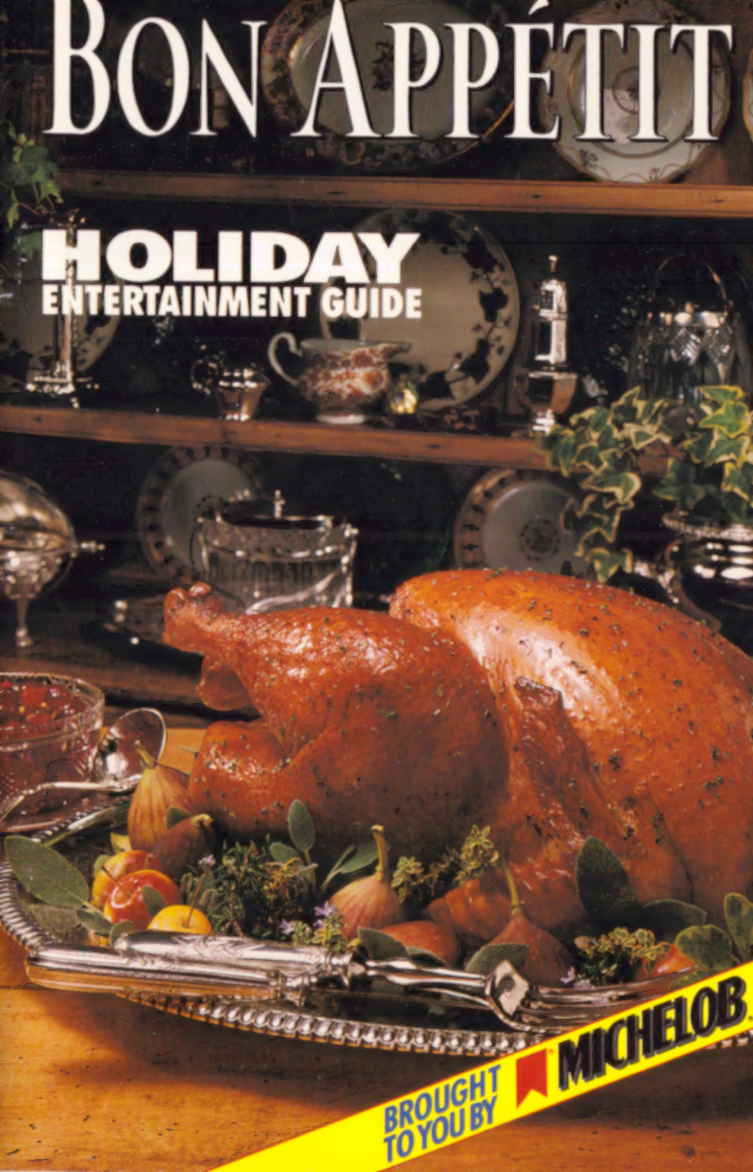
BON APPÉTIT

HOLIDAY ENTERTAINMENT GUIDE



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Presented by MICHELOB BEER

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Cover Photograph by Brian Leatart



BRIAN LEATART

The Perfect Roast Turkey

by KRISTINE KIDD

With Thanksgiving just around the corner it's time to pull out your favorite turkey recipe. But if the honor of roasting the big bird is new to you, or if you've been looking for a different recipe, something straightforward but not ordinary, delicious but not daunting, then you might want to give this version a try. It has a wonderful, old-fashioned appeal, with its creamy giblet gravy and tasty sausage and apple stuffing. And who knows? Maybe this will be the recipe you reach for next year about this time.

Roast Turkey with Sausage and Apple Stuffing and Pan Gravy

This large turkey will serve 16. If you have a smaller group, there will be plenty of leftovers to enjoy over the next few days.

16 SERVINGS

GIBLET BROTH

Neck and giblets from 16- to 18-pound turkey
4 cups water
1 onion, chopped
2 celery stalks with leaves, chopped
3 fresh parsley sprigs
1 bay leaf

TURKEY

1 16- to 18-pound turkey
1 tablespoon dried rosemary, crumbled
2 teaspoons ground sage
2 teaspoons dried thyme, crumbled
1½ teaspoons salt
1½ teaspoons pepper
Sausage and Apple Stuffing (see recipe)
½ cup (1 stick) butter, melted

GRAVY

6 tablespoons all purpose flour
¾ cup whipping cream
3 tablespoons medium dry Sherry, dry Marsala or Port (optional)

FOR BROTH: Combine first 6 ingredients in medium saucepan. Bring to boil, skimming surface. Reduce heat to low, cover partially and cook 2 hours. Strain broth, reserving giblets. Chop giblets finely. Reserve broth and giblets for gravy.

FOR TURKEY: Preheat oven to 375°F. Pat turkey dry, inside and out. Combine rosemary, sage, thyme, salt and pepper in small bowl. Rub some in each cavity. Fill neck-end cavity loosely with some of stuffing. Close with skewer. Tuck in wings. Fill main cavity loosely with some of stuffing. Fold tail in over stuffing, Skewer opening; lace closed with string. Tie legs together. Place turkey breast side up on rack in roasting pan. Brush generously with melted butter. Sprinkle with remaining herbs. Transfer any remaining stuffing to buttered baking dish. Cover with foil and chill.

Roast turkey 1 hour, basting every 30 minutes with butter.

Cover breast with foil. Continue roasting 1 hour, basting occasionally with pan drippings. Uncover breast and continue roasting until thermometer inserted in thickest part of thigh registers 170°F, basting occasionally, 1 to 1¾ hours longer, depending on size of turkey. (Place stuffing in covered baking dish in oven during last 40 minutes.) Transfer turkey to platter, reserving juices in roasting pan for gravy. Tent turkey with foil and let rest 20 minutes. Continue baking stuffing in dish an additional 20 minutes.

FOR GRAVY: Pour turkey pan juices into large measuring cup and degrease, reserving ¼ cup fat (do not wash roasting pan). Add enough giblet broth to juices to measure 3⅓ cups. Pour about ½ cup into turkey roasting pan. Set over medium-high heat and bring to boil, scraping up any browned bits.

Transfer reserved fat to heavy medium saucepan. Add flour and stir roux over medium-low heat 2 minutes. Gradually whisk in juices. Bring to boil, stirring frequently. Cook until thickened, about 2 minutes. Add cream and simmer until thickened slightly, about 2 minutes. Add Sherry and giblets. Season with salt and pepper.

Serve turkey with stuffing and gravy.

Sausage and Apple Stuffing

Any stuffing that does not fit in the turkey can be baked in a covered dish for about an hour.

MAKES ABOUT 12 CUPS

- 11 cups ½-inch cubes firm-textured white bread (about 1¼ pounds)
- ½ cup (1 stick) butter
- 1 large onion, chopped
- ¾ pound mushrooms, sliced
- 2 teaspoons dried rosemary, crumbled
- 1¼ cups chopped celery
- 1 tart apple, peeled, cored, chopped
- ⅓ cup chopped fresh parsley
- 1 teaspoon ground or rubbed sage
- 1 teaspoon dried thyme, crumbled

¾ pound Italian sausage (hot or sweet), casings removed

½ cup chicken stock or canned broth

Preheat oven to 250°F. Spread bread cubes on baking sheet. Bake until dry to touch, stirring occasionally, about 20 minutes. Transfer to large bowl.

Melt butter in heavy large skillet over medium-low heat. Add onion and cook until tender, stirring occasionally, about 8 minutes. Add mushrooms, rosemary and generous amount of pepper and cook until mushrooms soften, stirring occasionally, about 6 minutes. Add celery and apple and stir 1½ minutes. Mix in parsley, sage and thyme. Add to bread and toss thoroughly to blend.

Increase heat to medium-high. Add sausage to same skillet and cook until beginning to brown, breaking up with fork. Add to bread, using slotted spoon. Add stock to stuffing and mix to blend. Season with salt. Cool completely. *(Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before using.)*





TOM RYAN

A New England Thanksgiving

by BROOKE DOJNY and MELANIE BARNARD

New England has a special connection to that most American of holidays—Thanksgiving. After all, the first Thanksgiving was held there about 370 years ago. That's when the Wampanoag Indians, who came to help the settlers of Plymouth Colony celebrate their first harvest with a three-day feast. While the Wampanoags did bring many of their own foods to the event, turkey was probably not one of them. Instead, the table was likely laden with oysters, venison, game birds, corn bread, succotash, berries and plums. Two years later, cranberries and pumpkin pie—and turkey—were added to the menu.

All of these foods are indigenous to New England, making it only natural that local residents would gather many of the same ingredients together every year, creating a Thanksgiving continuum. And since these foods are available across the country at this time of year, its a heritage that everyone can sample come the big day.

Ginger-Carrot Bisque

A ladleful of this rich yet delicate soup is a delightful way to begin the feast. Certain spices, like ginger, were highly prized by the early colonists because their flavors evoked memories of favorite holiday dishes from England.

10 SERVINGS

¼ cup plus 2 tablespoons unsalted butter
2 pounds carrots, peeled, thinly sliced
2 large onions, chopped
1 tablespoon minced peeled fresh ginger
2 teaspoons grated orange peel
½ teaspoon ground coriander
5 cups chicken stock or canned broth
1 cup half and half
½ cup minced fresh parsley

Melt butter in heavy large saucepan over medium heat. Add carrots and onions. Cover saucepan and cook until vegetables begin to soften, stirring occasionally, about 15 minutes. Mix in ginger, orange peel and coriander. Add 2 cups stock. Reduce heat to medium-low. Cover pan and simmer soup until carrots are very tender, about 30 minutes. Puree soup in batches in processor or blender. Add remaining 3 cups stock and half and half to soup. Season with salt and pepper. *(Can be prepared 1 day ahead. Cover and refrigerate.)* Cook over medium heat until warm. Ladle into bowls. Sprinkle with parsley and serve immediately.

Molasses-Glazed Roast Turkey with Giblet Gravy

10 GENEROUS SERVINGS

TURKEY

1 15-pound turkey, neck and giblets reserved for Giblet Broth (see recipe)
Sage and Kale Corn Bread Dressing (see recipe)
2 cups plus 2 tablespoons chicken stock or canned low-salt broth
3 tablespoons butter, melted

1 tablespoon robust flavor (dark) molasses
1 tablespoon red wine vinegar

GRAVY

7 tablespoons all purpose flour
5 cups Giblet Broth (see recipe) or canned low-salt chicken broth
⅓ cup dry Sherry
Kale leaves (optional)
Fresh sage sprigs (optional)

FOR TURKEY: Preheat oven to 350°F. Butter 6-cup casserole dish. Rinse turkey inside and out. Dry thoroughly. Discard any pieces of fat in neck or main cavity. Fill neck cavity with 2 cups corn bread dressing. Fold neck skin over and secure to body with skewer. Spoon 5 to 6 cups dressing into main cavity of turkey. Sew or skewer main cavity closed. Mix 2 tablespoons stock into remaining dressing. Transfer dressing to prepared casserole dish; cover and refrigerate. Tuck wings under turkey body. Tie legs together. Place turkey, breast side up, on rack in large roasting pan. Brush 2 tablespoons melted butter over turkey. Pour ½ cup stock into pan.

Roast turkey 2½ hours, basting with pan juices and adding ½ cup chicken stock to pan about every 45 minutes. Mix remaining 1 tablespoon melted butter with molasses and vinegar. Brush glaze over turkey. Roast turkey until meat thermometer inserted into thickest part of thigh registers 175°F, about 30 minutes longer. (Bake corn bread dressing in casserole alongside turkey for final 30 minutes and while turkey stands at room temperature.)

Transfer turkey to platter and tent with foil. Let turkey stand for 20 to 30 minutes.

FOR GRAVY: Remove rack from roasting pan. Pour turkey pan juices into bowl. Do not wash pan. Degrease juices, reserving 6 tablespoons fat. Pour fat back into same pan. Place pan over medium heat. Add 7 tablespoons flour to pan and whisk until beginning to brown, about 3 minutes. Gradually whisk in Giblet Broth, degreased pan juices, accumulated juices from turkey platter and Sherry. Simmer until gravy thickens, whisking and scraping bottom of pan, about 10 minutes. Mix in giblets and neck meat reserved from Giblet

Broth. Season with salt and pepper. Transfer to sauceboat.

Garnish turkey platter with kale leaves and fresh sage. Serve turkey with corn bread dressing and gravy.

Giblet Broth

MAKES ABOUT 5 CUPS

- 6 cups low-salt chicken broth
- Neck and giblets reserved from 15-pound turkey
- 1 small onion, halved
- 1 celery stalk with tops, coarsely chopped
- 1 teaspoon chopped fresh sage or ½ teaspoon dried, crumbled
- Pinch of pepper

Combine all ingredients except turkey liver in heavy large saucepan and bring to boil. Reduce heat, cover partially and simmer 1½ hours. Rinse liver and add to broth. Simmer until liver is cooked through, about 8 minutes. Remove giblets and reserve. Strain broth, discarding vegetables. Carefully remove neck meat from bones. Finely chop giblets and neck meat and reserve for gravy. *(Can be made 1 day ahead. Cover and chill broth and chopped meats separately.)*

Sage and Kale Corn Bread Dressing

This dressing contains the native American maize (in the form of cornmeal), as well as the hearty green kale favored in the many Portuguese communities that line the New England coast. We like to make our own corn bread. If you prefer to use purchased or a mix, you'll need about five cups of coarse crumbs. For a moister dressing, additional broth can be used.

MAKES ABOUT 11 CUPS

- Black Pepper Corn Bread (see recipe)
- 7 tablespoons butter
- 3 large celery stalks, chopped

2 medium onions, chopped
5 large kale leaves, center spine removed, slivered (about 6 cups)
3 tablespoons chopped fresh sage or 1 tablespoon dried, crumbled
¾ teaspoon salt
½ teaspoon pepper
4 cups ½-inch cubes white bread
¾ cup chicken stock or canned low-salt broth
1 egg, beaten to blend

Crumble corn bread coarsely onto large cookie sheet. Let stand uncovered at room temperature overnight to dry.

Melt butter in heavy large skillet over medium heat. Add celery and onions and cook until tender, stirring frequently, about 12 minutes. Add kale and cook until kale wilts, about 5 minutes. Transfer mixture to large bowl. Mix in sage, salt and pepper. *(Can be prepared 1 day ahead. Cover and refrigerate.)* Add corn bread crumbs and bread cubes to vegetables. Mix stock with egg in small bowl. Stir into dressing.

Black Pepper Corn Bread

MAKES ONE 8-INCH-SQUARE CORN BREAD (5 CUPS CRUMBLED)

¾ cup all purpose flour
¾ cup yellow cornmeal
1½ tablespoons sugar
1 tablespoon baking powder
½ teaspoon salt
½ teaspoon pepper
¾ cup milk
1 egg
2 tablespoons (¼ stick) butter, melted

Preheat oven to 400°F. Butter 8-inch square pan with 2-inch-high sides. Mix together first 6 ingredients in large bowl. Mix milk with egg and melted butter in small bowl. Pour milk mixture over dry ingredients and stir just until moistened; do not overmix. Spoon batter into prepared pan. Bake corn bread until light brown and tester inserted into center comes out clean, about 15 minutes. Cool corn bread in pan.

Mashed Potatoes and Parsnips

10 SERVINGS

4 pounds russet potatoes, peeled
1½ pounds parsnips, peeled
½ cup (1 stick) butter
2 green onions, chopped
2 garlic cloves, chopped
1½ cups milk

Cut potatoes and parsnips into 1½-inch pieces. Add to large pot of salted water and boil until very tender, about 20 minutes. Drain well. Melt butter in same pot over low heat. Add onions and garlic and sauté 1 minute. Add milk and bring just to simmer. Add potatoes and parsnips to pot; mash until smooth. Season with salt and pepper. *(Can be prepared 2 hours ahead. Let stand at room temperature.)* Cook mashed potato mixture over low heat until very hot and reduced to desired thickness, stirring frequently. Transfer to bowl and serve.



Spiced Pumpkin Pudding with Walnut Cream

This dessert is like a pumpkin pie without the crust, a fragrant custard baked in a pretty ceramic dish.

10 SERVINGS

- 3 cups half and half
- 6 large eggs
- ½ cup sugar
- ½ cup firmly packed golden brown sugar
- 6 tablespoons unsulfured (light) molasses
- 1½ teaspoons ground cinnamon
- 1½ teaspoons ground ginger
- ¾ teaspoon ground nutmeg
- ⅛ teaspoon (generous) ground cloves
- ¼ teaspoon salt
- 1½ 1-pound cans solid pack pumpkin
- Walnut Cream (see recipe)

Preheat oven to 325°F. Butter shallow 8-cup baking dish. Bring half and half to simmer in small saucepan. Set aside. Beat eggs, both sugars, molasses, cinnamon, ginger, nutmeg, cloves and salt in large bowl to blend. Mix in pumpkin and warm half and half. Pour mixture into prepared dish. Set dish in large baking pan. Add enough hot water to pan to come halfway up sides of dish. Bake until custard is set and knife inserted 2 inches from center comes out clean, about 50 minutes. Cool completely. *(Can be prepared 1 day ahead. Cover and refrigerate.)* Serve pumpkin pudding cold or at room temperature with Walnut Cream.

Walnut Cream

10 SERVINGS

- 1½ cups chilled whipping cream
- 3 tablespoons powdered sugar
- 1½ tablespoons dark rum
- ¼ cup walnuts, toasted, finely chopped

Whip chilled cream in medium bowl until soft peaks form. Add powdered sugar and rum and whip until firm peaks form. Fold in chopped toasted walnuts. *(Can be prepared 4 hours ahead. Cover and chill.)*



Deliciously Easy Holiday Pies

by JEANNE THIEL KELLEY

Every year a good friend who is an unenthusiastic Los Angeles transplant returns home to spend Thanksgiving with her family in the Connecticut River Valley. During the entire month of November, she talks endlessly of fall foliage, fresh apple cider, her father's Thanksgiving turkey and her Grandmother Clark's pies. She has made the pies sound so wonderful that I haven't minded hearing their detailed descriptions over and over again.

This year, because of the pending arrival of her first child, she will not be returning home for her favorite holiday. So I plan to surprise her with my own New England-inspired pies. These brand-new creations will give Grandma Clark a run for her money. As a bonus, they're easy to make, and there's only one simple crust recipe to follow.

Pumpkin-Maple Pie

8 SERVINGS

1 Buttermilk Pie Crust Dough disk (see recipe)
1 16-ounce can solid pack pumpkin
1 cup whipping cream
¾ cup pure maple syrup
3 large eggs
1 tablespoon all purpose flour
½ teaspoon natural maple flavor
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground nutmeg
Pinch of salt

Whipped Cream

Position rack in lowest third of oven and preheat to 400°F. Roll pie crust disk out on lightly floured surface to 13-inch-diameter round (about ⅛ inch thick). Roll up dough on rolling pin and transfer to 9-inch-diameter glass pie plate. Gently press into place. Trim edges of crust, leaving ½-inch overhang. Fold excess under. Crimp edges. Freeze until crust is firm, approximately 15 minutes.

Line pie crust with foil, leaving 3-inch overhang. Fill foil with beans or pie weights. Fold extra foil gently over crust edges. Bake until crust is set, about 15 minutes. Remove foil and beans. Cool pie crust slightly. Reduce oven temperature to 350°F.

Whisk all remaining ingredients (except Maple Whipped Cream) to blend in bowl. Pour filling into crust. Bake until filling is set, covering crust edges with foil if browning too quickly, about 55 minutes. Cool completely. *(Can be prepared 1 day ahead. Refrigerate.)*

Cut pie into wedges and serve with Whipped Cream.

Buttermilk Pie Crust Dough

MAKES ENOUGH FOR 2 CRUSTS

2½ cups unbleached all purpose flour
2 tablespoons sugar
1 teaspoon salt
½ cup (1 stick) chilled unsalted butter, diced

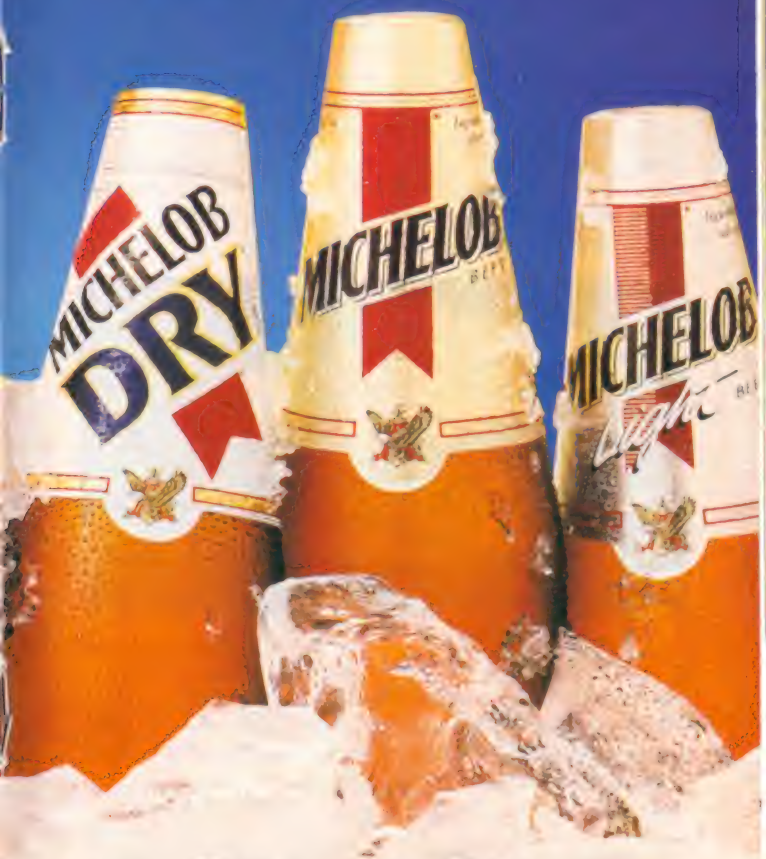
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Better Than Others.™

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½ cup chilled solid vegetable shortening

¼ cup plus 2 tablespoons buttermilk

Combine flour, sugar and salt in large bowl. Add butter and shortening. Cut in using hands or pastry blender until mixture resembles coarse meal. Add buttermilk and stir with fork until moist clumps form. (Dough can also be prepared in processor. Using on/off turns, cut butter and shortening into dry ingredients until coarse meal forms. Add buttermilk and process just until moist clumps form.) Press together to form dough. Divide dough in half. Gather dough into balls, flatten into disks. Wrap separately and chill 1 hour. *(Can be prepared ahead. Refrigerate 1 week or freeze 1 month. Let dough stand at room temperature to soften slightly before using.)*



JEFF SABA

Modern Mince Pie

This dessert, long favored by the British at holiday time, originally contained minced meat along with the fruits and spices. My version, more suited to the nineties table, is meatless and brimming with apples, dried fruit and lots of spices.

8 SERVINGS

3½ pounds small pippin apples (about 7), peeled, cored, chopped

½ cup chopped pitted prunes

½ cup golden raisins

½ cup dried currants
½ cup firmly packed dark brown sugar
¼ cup unsulfured (light) molasses
¼ cup brandy
¼ cup orange juice
¼ cup (½ stick) unsalted butter, cut into pieces
2 tablespoons dark rum
1 tablespoon grated orange peel
1 teaspoon grated lemon peel
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon ground allspice
¼ teaspoon ground nutmeg
Pinch of salt

2 Buttermilk Pie Crust Dough disks (see recipe)

Milk
Rum raisin ice cream (optional)

Combine first 17 ingredient in heavy large saucepan or Dutch oven. Cook over low heat until apples are very tender and mixture is thick, stirring occasionally, about 1½ hours. Cool filling completely. *(Can be prepared up to 1 week ahead. Cover filling and refrigerate.)*

Position rack in lowest third of oven and preheat to 400°F. Roll out 1 pie crust disk on lightly floured surface to 13-inch-diameter round (about ⅛ inch thick). Roll up dough on rolling pin and transfer to 9-inch-diameter glass pie plate. Gently press into place. Trim edges of crust, leaving ¾-inch overhang. Fold overhang under crust so that crust is flush with edge of pie pan. Crimp edges with fork to make decorative border. Spoon filling into crust-lined pan, gently pressing flat.

Roll out second disk on lightly floured surface to 13-inch round. Cut out about 28 three-inch leaves using cookie cutter. Press leaves lightly with tines of fork to form vein pattern. Brush bottom of 1 leaf with milk. Place leaf atop mince, overlapping crust slightly and pressing to adhere to crust. Continue placing leaves atop pie in concentric circles, overlapping edges slightly until top of pie is covered. Brush crust with milk. Bake until crust is golden brown and mince bubbles, about 40 minutes. Cool completely. Serve with ice cream if desired.



The Lighter Side of Thanksgiving

by RICHARD SAX and MARIE SIMMONS

It's that time of year again, when holiday tables are all piled high with wonderful things to eat. But what if, for a change this Thanksgiving, you'd like to leave the table without feeling like you'll never eat again? If a menu that's lighter in terms of fat and calories appeals to you (or if your health or doctor insists on it), then consider creating a health-conscious feast around this centerpiece dish: a stuffed boneless turkey breast.

The breast is skinned, rolled around a spinach and pine nut stuffing and wrapped in foil. The turkey then roasts in absolutely no fat, while all the flavorful juices are trapped inside. Those juices are the basis of the light gravy, which is loaded with sautéed shiitake mushrooms.

The dish has an important nutritional benefit in its favor. The turkey itself is remarkably lean: Skinless white meat of poultry is the lowest in fat of all meats (dark meat is actually much higher), with only about three grams of fat per three-ounce serving.

So, this year, you can have your turkey and eat it, too.

Rolled Stuffed Turkey Breast with Madeira-Shiitake Gravy

Wrapping the rolled turkey breast in foil allows you to roast fat-free. The turkey cuts into neat spirals, with the stuffing tucked into the center of each slice. Try to find a fresh turkey breast.

6 SERVINGS

½ boneless turkey breast (2½ to 3 pounds)

STUFFING

2 tablespoons olive or vegetable oil
1 cup finely chopped onions
1 tablespoon minced garlic
½ teaspoon minced orange peel
10 ounces stemmed spinach leaves, rinsed, drained, cut into pieces
Ground nutmeg
½ cup pine nuts, toasted

GRAVY

1 tablespoon olive or vegetable oil
6 ounces fresh shiitake mushrooms, stemmed, cut into ¼-inch-thick slices
1 tablespoon minced fresh parsley
½ teaspoon minced fresh sage or ¼ teaspoon dried, crumbled
1 small garlic clove, minced

¼ cup dry Madeira

Cut skin from turkey; rinse meat and pat dry. With long sharp knife, butterfly breast from thinner outer side cutting toward thicker side, leaving thick side intact. Open breast (as for book) and cover with sheet of plastic wrap. Pounding with mallet or rolling pin, flatten turkey to rectangle about 13 inches long and 10 inches wide, concentrating on thick center portion. Remove plastic. Trim edges to form 11x8-inch rectangle; discard trimmings (or reserve for another use). Transfer turkey to large sheet of heavy-duty foil.

FOR STUFFING: Heat oil in heavy large skillet over low heat. Add onions and sauté until transparent, about 8 minutes; do not brown. Stir in garlic and orange peel and sauté 1 minute. Add spinach. Cover and cook until spinach is tender,

about 5 minutes. Uncover, increase heat to medium-high and cook until all liquid evaporates, pressing with back of spatula to extract as much liquid from spinach as possible, about 2 minutes. Season with salt, pepper and nutmeg. Stir in pine nuts. Cool stuffing slightly. *(Can be prepared 1 day ahead. Cool stuffing completely. Cover and refrigerate. Cover prepared turkey separately and then refrigerate.)*

Preheat oven to 325°F. Spread stuffing over turkey, leaving ½-inch border. Starting at one short side, roll up turkey jelly roll style, enclosing stuffing completely. Wrap turkey lightly in foil, folding foil along top and at ends. Transfer to roasting pan. Roast until thermometer inserted into turkey through foil registers 165°F, about 1 hour. Remove turkey from oven; let stand in foil for 15 minutes.

Carefully unwrap turkey and pour juices from foil and any juices in pan into bowl. Rewrap turkey in foil.

FOR GRAVY: Heat oil in heavy medium nonstick skillet over medium heat. Add shiitake and sauté until lightly browned, about 3 minutes. Add parsley, sage (if using dried sage, mince with parsley for better flavor) and garlic and sauté 1 minute. Season with salt and pepper. Transfer to plate.

Add Madeira to same medium skillet. Bring to boil over medium heat, scraping up browned bits. Boil until reduced by half, about 30 seconds. Stir in reserved turkey juices and boil until very slightly reduced. Stir in shiitake mushroom mixture and bring to boil. Season gravy with salt and pepper. Transfer to gravy boat.

Carefully carve turkey into ⅜-inch thick slices. Overlap slices on warm platter. Serve, passing gravy.





VICTOR SCOCOZZA

Thanksgiving with a Southern Accent

Menu by FRANK STITT; Text by FRANCES STITT

Thanksgiving in our house was always the Macy's parade, touch football in the afternoon and a table filled until it practically sagged, all the good food centered around a beautiful bird we saw but once a year. Thanksgiving was about family, about being together.

Things aren't so different now, with a couple of exceptions, namely, my grandmother's molded strawberry gelatin salad with cream cheese and pecans—it's out of the picture. At our house we never stuffed the turkey, preferring to serve a good rich dressing alongside. There were always pies for dessert—still are.

We did all our cooking on the day, and everyone helped out. Even the littlest cousin helped polish the silver. The table was set with Mama's very best tablecloth, huge linen napkins, the good china and gleaming silver. Then and now, this one great feast of the year renews the spirit of family and the spirit of thankfulness in us all.

Roast Turkey with Herbs and Aromatic Vegetables

The stuffing—a fragrant mixture of herbs and vegetables—scents the bird while it roasts but is not meant to be eaten.

8 SERVINGS

- 1½ bunches fresh thyme, coarsely chopped (about 1 cup)
- 1½ bunches fresh sage, coarsely chopped (about 1¼ cups)
- 1½ bunches fresh basil, coarsely chopped (about 1¼ cups)
- 1½ bunches fresh oregano, coarsely chopped (about 1 cup)
- 2 tablespoons (¼ stick) unsalted butter, room temperature
- 2 tablespoons coarsely ground pepper
- 2 tablespoons coarse salt
- 1½ tablespoons dried thyme
- 1½ tablespoons rubbed or ground sage
- 1½ tablespoons dried oregano
- 1½ tablespoons dried basil
- 1 12- to 14-pound turkey (neck and giblets reserved for Corn Bread Dressing with Giblets and Mushrooms), rinsed and patted dry
- 2 small onions, cut into ¼-inch-thick slices
- 2 carrots, cut into ¼-inch-thick rounds
- 2 celery stalks, cut into ¼-inch pieces
- 2 leeks, cut into ¼-inch-thick rounds
- 1 whole garlic head, halved crosswise

Olive oil
Herb Butter (see recipe)

Fresh herbs

Preheat oven to 450°F. Mix first 11 ingredients in medium bowl. Rub mixture into turkey cavity. Pack onions, carrots, celery, leeks and garlic into cavity. Truss turkey with string.

Rub turkey skin with oil. Place turkey on rack set in heavy large roasting pan. Roast 30 minutes. Reduce oven temperature to 325°F. Brush turkey with some of Herb Butter. Roast 30 minutes. Brush with Herb Butter. Roast turkey until thermometer inserted in thickest part of thigh registers 170°F, basting turkey occasionally with accumulated pan juices, approximately 2¼ hours.

Transfer turkey to platter. Degrease pan juices. Let turkey stand 20 minutes. Garnish with fresh herbs. Serve turkey immediately with pan juices.

Herb Butter

Part of the butter is used for basting the turkey. Any remaining butter can be served with rolls at the table, if desired.

MAKES ABOUT 1¼ CUPS

1 cup (2 sticks) unsalted butter, room temperature
2 tablespoons minced fresh parsley
1 tablespoon minced fresh sage or 1 teaspoon rubbed or ground sage
1 tablespoon fresh lemon juice
2 teaspoons minced fresh thyme or ½ teaspoon dried, crumbled
2 teaspoons minced fresh basil
½ teaspoon minced fresh oregano or pinch of dried, crumbled
1 small garlic clove, finely chopped

Beat all ingredients in medium bowl to blend. Season with salt and pepper. (*Can be prepared 4 days ahead. Cover and refrigerate. Bring to room temperature before using.*)

Corn Bread Dressing with Giblets and Mushrooms

8 SERVINGS

CORN BREAD

3 tablespoons solid vegetable shortening or bacon drippings
1 cup unbleached all purpose flour
1 tablespoon baking powder
2 teaspoons sugar
1 teaspoon salt
2 cups yellow cornmeal
2 cups milk
2 eggs, beaten to blend

DRESSING

4 cups (about) chicken stock or canned broth
Neck and giblets (reserved from turkey)
1 bouquet garni made with 3 thyme sprigs, 2 bay leaves and 5 whole black peppercorns
2 ounces dried mushrooms,

such as shiitake or porcini*

¾ cup (1½ sticks) unsalted butter
4 shallots, finely chopped
2 large garlic cloves, finely chopped
¼ pound button mushrooms, sliced
2 tablespoons chopped fresh parsley
1 tablespoon fresh thyme leaves or 1 teaspoon dried, crumbled
¼ teaspoon rubbed or ground sage

Available at specialty foods stores and some supermarkets.

FOR CORN BREAD: Preheat oven to 425°F. Place shortening in heavy 10-inch-diameter ovenproof skillet with 3-inch-high sides (preferably cast iron). Place in oven to heat skillet and melt shortening while preparing batter. Sift flour, baking powder, sugar and salt into large bowl. Mix in cornmeal, then milk and eggs. Remove skillet from oven. Cool slightly. Brush shortening up sides of skillet, then pour shortening into batter; mix well. Pour batter into skillet. Bake until golden brown and tester inserted in center comes out clean, about 25 minutes. Invert corn bread onto rack and cool completely. Reduce oven temperature to 300°F.

Cut corn bread into ¼-inch cubes. Place on baking sheet. Bake until edges form crust, stirring occasionally, about 35 minutes. Cool completely. *(Can be prepared 2 days ahead.)*

FOR DRESSING: Bring 2 cups stock, turkey neck, heart and gizzard and bouquet garni to simmer in heavy small saucepan. Cover and simmer until giblets are very tender, about 1½ hours. Add liver and simmer until no longer pink, about 15 minutes.

Strain giblet broth into measuring cup; reserve neck and giblets. Add enough additional stock to measure 2 cups liquid if necessary. Return giblet broth to saucepan and bring to simmer. Remove from heat. Add dried mushrooms. Let stand 20 minutes to soften. Strain giblet broth, reserving mushrooms and broth. Cut off tough mushroom stems. Squeeze mushrooms dry and slice. Remove meat from turkey neck. Finely chop meat and giblets. Set mushrooms and giblet mixture aside.

Butter 9x11x2-inch baking dish. Melt ¾ cup butter in heavy large skillet over medium-high heat. Add shallots and garlic and

cook until softened, stirring occasionally, about 6 minutes. Add button mushrooms and soaked dried mushrooms and sauté 3 minutes. Add parsley, thyme and sage.

Coarsely crumble corn bread into large bowl. Add mushroom-and-herb mixture and giblet mixture. Moisten with reserved giblet broth and enough additional stock just to hold crumbs together. Season with salt and pepper. Spoon dressing into prepared dish. *(Can be prepared 1 day ahead. Chill. Bring dressing to room temperature.)*

Preheat oven to 350°F. Bake dressing until golden brown, approximately 30 minutes.

Sweet Onion Marmalade

MAKES ABOUT 2 CUPS

¼ cup olive oil
2 pounds onions, halved lengthwise and cut into ½-inch-wide wedges
2 tablespoons sugar
1 teaspoon (or more) white pepper
1 teaspoon (or more) black pepper
⅛ teaspoon ground allspice
⅛ teaspoon ground cloves
¼ cup balsamic vinegar or red wine vinegar
¼ cup chicken stock or canned broth

Heat oil in heavy large skillet over medium heat. Add onions and cook until softened, stirring frequently, about 15 minutes. Add sugar, 1 teaspoon white pepper, 1 teaspoon black pepper, allspice and cloves and cook 10 minutes, stirring frequently. Add vinegar and cook 5 minutes, stirring occasionally. Add stock; reduce heat to low. Cover and cook 35 minutes, stirring occasionally. Season with salt. Taste, adding more pepper if desired. *(Can be prepared 4 days ahead; refrigerate. Bring to room temperature before serving.)*

Collard and Mustard Greens with Bacon

8 SERVINGS

4 ounces slab bacon, cut into ¼-inch pieces
1 small onion, minced

2 large bunches collard greens, stemmed
1 bunch mustard greens, stemmed
½ cup chicken stock or canned broth
Hot pepper sauce (such as Tabasco), optional

Cook bacon in heavy large skillet over medium heat until fat is rendered. Reduce heat to low. Add onion and cook until softened, stirring occasionally, about 10 minutes. Add all greens and stock. Cover and cook until greens are just tender, stirring occasionally, about 25 minutes. Season with salt and pepper. *(Can be prepared 4½ hours ahead. Let stand at room temperature. Rewarm before continuing.)* Sprinkle greens with hot pepper sauce if desired. Transfer to bowl and serve.



VICTOR SCOCOZZA

Sweet Potato Pie with Chocolate Crumb Crust

For best results, use yams, the dark orange variety of sweet potato.

8 SERVINGS

FILLING

3 pounds yams
½ cup (1 stick) unsalted
1 cup packed golden brown sugar

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Thanksgiving Feast!



Eagle® Nuts For The Holidays



MANUFACTURERS COUPON | EXPIRES: JANUARY 31, 1993

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- 3 large eggs, room temperature
- 1 cup half and half
- 1 tablespoon all purpose flour
- ¾ teaspoon ground cinnamon
- ½ teaspoon vanilla extract
- ¼ teaspoon salt
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground allspice
- ⅛ teaspoon ground mace
- ⅛ teaspoon ground ginger

CRUST

- 1½ cups chocolate wafer cookie crumbs (about 6 ounces)
- 3 tablespoons unsalted butter, melted

FOR FILLING: Preheat oven to 375°F. Pierce yams with fork several times. Place on baking sheet and bake until tender, about 1 hour. Cool yams slightly. Peel and puree in processor.

Using electric mixer, cream ½ cup butter with sugar in large bowl until light. Add eggs 1 at a time, beating well after each addition. Beat in 3 cups yam puree (reserve any remainder for another use), half and half and next 9 ingredients. *(Filling can be prepared 1 day ahead; refrigerate. Let stand 1 hour at room temperature before continuing.)*

FOR CRUST: Preheat oven to 350°F. Lightly butter 10-inch pie pan. Mix cookie crumbs and melted butter in bowl. Press mixture into bottom and up sides of prepared pan.

Pour pie filling into crust. Bake until center of pie is set, about 1 hour. Transfer to rack and cook completely. *(Can be prepared 6 hours ahead.)*

Cut pie into wedges. Transfer to plates.





Entertaining Tips

Does it ever seem to you as if certain people you know are just born hosts or hostesses? Whether it comes naturally to them or not, people who throw great parties—whether intimate gatherings or grand galas, like bounteous Thanksgiving feasts—follow a few basic principles to ensure success. Here are some tips from the pros that you might keep in mind:

PLAN CAREFULLY. Give yourself plenty of time to finalize the guest list, issue invitations (whether by mail or phone), and plan the menu.

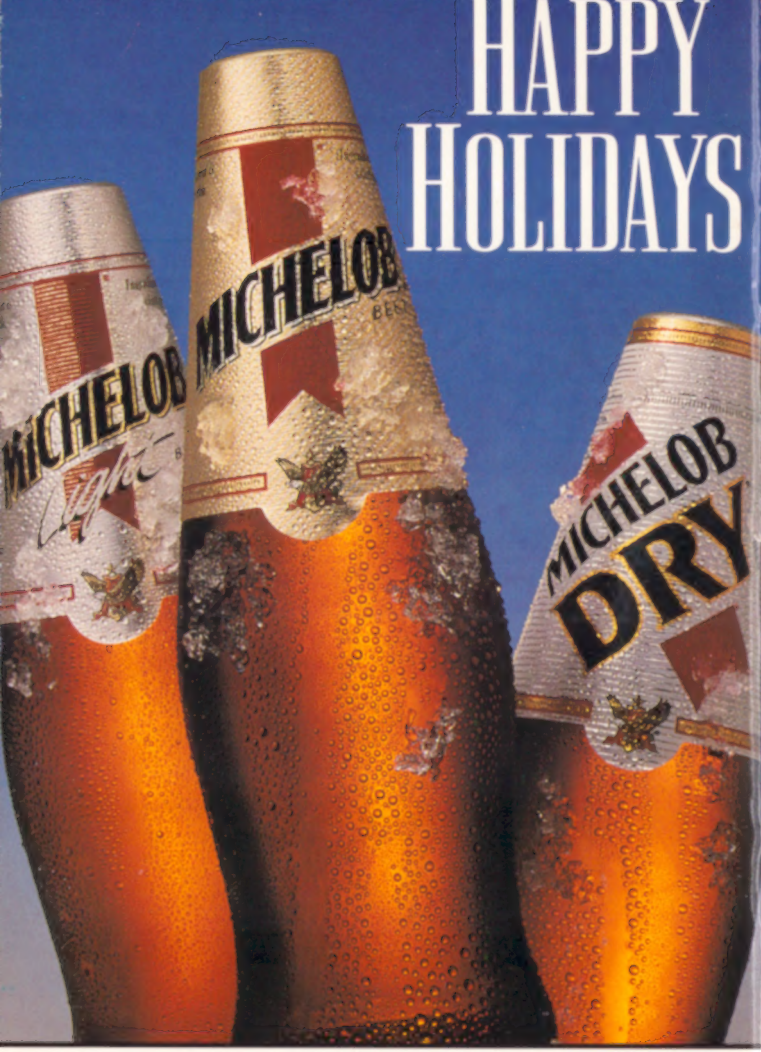
KNOW YOUR STYLE. Suit the party not only to the occasion but to the guests, the surroundings, and to you yourself. If you're more comfortable in the casual mode, then maybe an ultraformal affair isn't such a good idea.

GIVE SPECIAL THOUGHT TO THE MENU. Concentrate on fresh seasonal foods. Consider your guests and any special likes, dislikes or dietary needs they might have. Balance the menu between simple and complex tastes and preparations.

CONSIDER TIMING. Plan out the most sensible and convenient order or preparation for your menu. As much as possible, prepare whole dishes or parts of recipes in advance, with the final cooking to take place as guests arrive or just before serving.

GIVE NEW RECIPES A DRY RUN. If you're planning to serve some new, challenging dish, you might want to try making the recipe for yourself and your family, to make sure you're happy with the results.

PAY ATTENTION TO THE SETTING. Set the table to suit the occasion and the food. Give your imagination free reign in creating a centerpiece—whether cut flowers or potted plants, baskets of bread and fruit or an assortment of candles. Use matching tableware and cutlery or an attractive mix of styles, depending on what you like.



Some Days Are Better Than Others™

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